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USER MANUAL



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Accessories:

1. Cover & chute
2. Paddle
3. Freezing bowl
4. Mixing bowl

Use the ice-cream maker to produce different flavoured ice-cream and sorbet.

Before using ice cream maker

- Read these instructions carefully and retain for future reference.
- Remove all packaging.

Safety

- Unplug the machine before fitting or removing parts or cleaning.
- Never put your fingers or utensils down the chute.
- Do not touch moving parts.
- Always make sure everything is thoroughly clean before making ice cream or sorbet.
- Never freeze ice cream that has fully or partially defrosted.
- Any ice cream or sorbet containing raw ingredients should be consumed within one week. Ice cream tastes best when fresh, so do not make too far in advance.
- Ice cream or sorbet that contain raw eggs should not be given to young children, pregnant women or the elderly.
- To prevent freezer burn, always ensure that hands are well protected when handling the Ice Cream Maker, especially when it is first removed from the freezer.
- If the freezing solution appears to be leaking from the Ice Cream

Maker, discontinue use. The freezing solution used is non toxic.

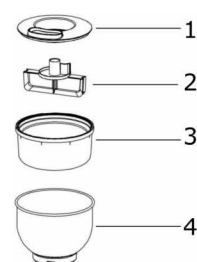
- This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility and EC regulation no. 1935/2004 of 27/10/2004 on materials intended for contact with food.

Before using for the first time

- 1 Wash the parts: see 'cleaning'.
- 2 Twenty-four hours in advance, place the freezing bowl into a freezer.
Place the paddle and cover into a refrigerator.
- 3 Prepare the ice cream or sorbet mix (see recipe ideas). If necessary, allow the mix to cool in a refrigerator.

Key

- 1 - Cover & Chute
- 2 - Paddle
- 3 - Freezing bowl
- 4 - Mixing bowl



To use your ice-cream maker

- 1 Lock the plastic mixing bowl onto the machine.
- 2 Add the freezing bowl direct from the freezer, then position the paddle.
- 3 Fit the cover on top.
- 4 Lower the mixer head, inserting the metal pin into the plastic hole.

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- If the mixer head won't shut, raise it, then switch on and off to reposition the metal pin.
- 5 Switch the machine onto its minimum speed.
 - 6 Using the chute, pour the ice cream or sorbet mix into the Ice Cream Maker.
 - THE MACHINE MUST BE SWITCHED ON **BEFORE** ADDING THE ICE CREAM OR SORBET MIX, TO PREVENT THE MIX FROM IMMEDIATELY FREEZING ON THE INSIDE OF THE BOWL.
 - 7 After about half an hour, the ice cream should be ready to serve. Turn off the mixer.
 - 8 If the ice cream or sorbet is not to be used immediately, spoon the mix into a suitable container and store in a freezer until it is required.
- 4 Do not use metal utensils to remove mix from the freezing bowl.
 - 5 Up to 1 litre (2 pints) of ice cream can be successfully produced per session.

Cleaning

- Always switch off and unplug before removing the attachment from the kitchen machine.
- Allow the freezing bowl to reach room temperature before attempting to clean. All parts of the Ice Cream Maker can be cleaned in hot, soapy water.
- Dry thoroughly. Failure to dry the freezing bowl before placing it in the freezer could result in a film of ice forming which will prevent the paddle from turning.
- Do not wash your ice-cream maker in a dishwasher.
- It is recommended that the freezing bowl be stored in a plastic bag in your freezer so that it is always ready for use.

Notes

In order for the Ice Cream Maker to be operated safely and successfully, the following guidelines should be followed.

- 1 The freezing bowl should be placed in a freezer that is operating at a temperature of -18°C or below for twenty-four hours before use.
- 2 Do not switch off the mixer until the ice cream or sorbet is ready.
- 3 If, after forty-five minutes the mix has not reached the desired consistency, switch the mixer off and spoon the ice cream or sorbet into a suitable container and place in a freezer until it is frozen to the required consistency.

Recipe suggestions

500ml / 1pt full fat milk
125ml / 1/4pt single cream
5ml / 1tsp vanilla essence
3 egg yolks
150g / 6oz castor sugar

- 1 Combine the cream, milk and vanilla essence in a pan and bring almost to the boil. Set aside to cool. Slightly.
- 2 Meanwhile, in a large bowl, whisk the egg yolks and the sugar together until thick and pale in

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colour.

- 3 Stirring continuously, pour the milk/cream mix onto the whisked egg and sugar. Ensure that the sugar is completely dissolved.
- 4 Return the mix to the pan and, over a very low heat, continue to stir until the mix coats the back of the spoon.
- 5 Allow the mix to cool thoroughly.
- 6 Pour the mix into the Ice Cream Maker and mix until firm (about 30 mins).

Variations:-

Chocolate-omit the cream and replace with 100g/4oz of plain chocolate that has been melted in a basin over a pan of boiling water.

Nut-add 100g/4oz of chopped nuts to the ice cream mix just before serving.

freezing.

Please note: - The length of time that the mix takes to freeze down depends on:

- The quantity and composition of the mix. Addition of alcohol to the mix will inhibit freezing.
- The original temperature of the mix
- Room temperature.

Strawberry ice cream

400g/1 lb ripe strawberries
200ml/8fl. Oz double cream
75g/3oz castor sugar
Juice of 1/2 lemon

- 1 Puree the strawberries.
- 2 Mix the sugar, cream and lemon juice into the puree.
- 3 Place the mix in a refrigerator to cool.
- 4 When the mix is cool, pour into the Ice Cream Maker and mix until firm.

Variations:-

Any soft fruit can be substituted for the strawberries. The sweetness of the mix will depend on the fruit used, so remember to test it for sweetness before